

WHAT IS CLAIMED IS:

1. A method to obtain a food product for immediate consumption or to be prepared later, provided with marks or engravings made on the external surface of the food product and food product with marked surface, more specifically dealing with a method (1) to obtain a food product (2) for immediate consumption or to be prepared later, in which said product (2) is provided with marks or engravings (3) made by a calorie-producing equipment (4) over at least one of the external surfaces of said food product (2), being said marks (3) electronically and remotely pre-programmed on a PLC (P); said marks (3) are made so that the indications (5) (logo, date of production, expiry, batch, etc.) are recognized visually and/or by touch on the external surface(s) of said product (2), be it within its pack (5) or exposed for consumption.

2. The method of claim 1, in which the method (1) comprises the following stages:

(a) the product (2) is cut into slices and/or pieces (2a) and it may be refrigerated and/or frozen, with the thickness of said slices and/or pieces, as well as their weight as previously determined, depending on their intended purpose;

(b) after being cut, said slices and/or pieces (2a) may be seasoned (T) or not (the time for which said slices and/or pieces remain within the seasoning, in case of the option for seasoning, would also be determined according to the requirements, and there would still be the option to season the meats while still raw, refrigerated and/or frozen, besides the ingredients to be used, which are defined according to the requirements or the flavor intended to be produced);

(c) such frozen and/or refrigerated pieces and/or slices (2a) are then put into devices (E) to cook, grill and/or bake, with the time and temperature under which they will be cooked, grilled and/or baked depending on various factors, such as: type of the meat; thickness of the piece or slice; if it was refrigerated or frozen; the requirement for a product to be well-done or underdone; commercial purpose; among others;

(d) after the article (2) is cooked, grilled and/or baked, pieces and/or slices (2a) of the articles (2) are engraved (3) by means of a calorie-producing equipment (4) remotely controlled by a PLC (P), which engravings may be constituted of the following identifying elements (5): grilling marks; company logo; production batch number; figures or messages to be defined, depending on market or customer needs; among others;

(e) after the meat has passed through stage "c" and has been baked, cooked or grilled and duly engraved (3) in stage "d", it is wrapped up in a pack (6) such as a plastic and/or aluminum tray or pouches, which packs can be rigid and/or flexible; packs may or not contain divisions for the inclusion of sauces, vegetables, etc.; at the time of packing, the following methods can be used, among others: vacuum; inert gas; modified atmosphere; nitrogen, etc.; the product can be introduced in the packs manually and/or automatically;

(f) the pack is hermetically sealed (S) just after the article (2a) has been introduced;

(g) after sealing, the pack is sterilized in an autoclave equipment (A), making the article (2a) become stable at room temperature, keeping its features for up to 36 months, with no need for refrigeration; and

(h) the article (2a) (seasoned, prepared, marked and packed) is ready for consumption and can be heated by the microwave oven (M), electric or gas oven (F1), stove (F2) or others.

3. The method according to claim 1, in which the marks (3) of the identifiers (5) as made over the faces of the article (2a) are obtained by means of calorie-producing equipment (4) for printing by means of a hyper-heated metal head.

4. The method according to claim 1, in which the marks (3) of the identifiers (5) as made over the faces of the article (2a) are obtained by means of calorie-producing equipment (4) for laser printing.

5. The method according to claims 1, in which the marks (3) of the identifiers (5) as made over the faces of the article (2a) are obtained by means of calorie-producing equipment (4) meeting the requirements for printing definition, printing tones, shapes, statements, figures, information, etc.

5 6. A food product with marked external surface made according to claim 1, in which the product (2) is constituted by slices, pieces or milled portions (2a) of bovine, swine, poultry, fish meat and others.

7. The food product with marked external surface made according to claim 1, in which the product (2) presents marks (3) produced by heating and in low relief made  
10 over at least one of the external surfaces.